



BBO inspired New Year's menu 850 p/p

Amuse From the bbq

Tuna taco, black bean chilli mayonnaise, pickled cabbage
Smoked beef tartar, capers, egg salsa en croute
Charred fennel, goats cheese puree, smoky onion marmalade
Korea style grilled squid steak rice paper rolls, sweet chilli dressing

1st course

Sweet corn and grilled pumpkin ravioli, charred onion cream, walnuts, roasted beetroots & smoked butter balsamic dressing

2nd course

Sous vide and charred duck roulade en croute, cherry and pistachio compote, micro herb salad, master stock jus cream

Vegetarian option available

3rd course

Pancetta wrapped beef fillet, roasted marrow bones & peppercorn port cream

Or

Mascarpone and herb stuffed chicken supreme, truffle, herb and white wine velouté

Vegetarian option available

Sides for the table

Sautéed exotic mushrooms
Baked Chinese cabbage, lardons & maple butter
Roasted new potatoes, whole garlic & thyme
Iceberg wedge salad, dried tomatoes & toasted seeds

4th course

Fresh nectarine granita, mint and gin

Dessert

Amarula brûlée tartlet, white chocolate truffles, cookie crumble & lemon amazi ice cream

Please note that pre-booking will be required and that a 50% deposit will be payable in order to confirm your reservation.

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Reservations 021 876 3547 or info@dutcheast.co.za

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